



Dinner Menu

Marinated Olives (gf,v,ve) 4

Smoked Nuts (gf,v,ve) 4

The Castle Inn Bread Box, Herby Garlic & Blue Cheese Butters (gfo,v,veo) 6

Puffed Pork, Beetroot Ketchup (gf) 5

Crispy Artichoke Hearts, White Bean Hummus, Salsa Verde (gf,v,ve) 11

Beetroot Cured Trout Gravalax, Crème Fraîche, Manor Garden Pickled Cucumbers, Capers & Cold Pressed Rapeseed Oil (gf) 12

Butternut Squash Soup, Turmeric Potato, Chilli & Parsley (gf,v,ve) 11

Nduja Scotch Egg, Pickled Fennel, Dill & Confit Lemon Aioli (gf) 12

Smoked Pigs Cheek, Tomato & Ale Ragu, Pink Pickled Onions (gf) 12

Beetroot Tart Tatin, Horseradish & Watercress (gf,v,ve) 11 Add Chicken Liver +3

The Castle Inn Fish & Chips, Mushy Peas or Curry Sauce, Rapeseed Tartar Sauce & Charred Lemon (gf) 19

The Castle Inn Burger, Smoked Cheddar, Burger Sauce, Caramelised Red Onion Marmalade, House Pickles, Crispy Onions & Beef Dripping Chips (gfo) 20

8oz Rare Breed Rib Eye Steak, Confit Carrot, Rocket Purée, Pickled Walnut Ketchup, Crispy Shallot, Beef Dripping Chips & Blue Cheese Butter (gf) 44

Corn Fed Chicken Supreme Stuffed with Stornaway Black Pudding, Roscoff Onion, Wild Mushrooms & Peppercorn Sauce 28

Pork Ribeye, Tempura Soft Shell Crab, Napa Cabbage Kimchi, Tom Yum Broth & Coriander (gf) 28

Red Mullet, Potato Gnocchi, Leeks, Garden Peas & Lobster Beurre Blanc (gf) 30

Gressingham Duck Breast, Confit Leg, Broccoli & Beetroot Ketchup (gf) 32

Courgette Fritter, Spelt, Cashews, Charred Manor Garden Courgettes & Pickles (gf,v,ve) 20

Cauliflower, Bath Soft Cheese, Honey Roasted Pear, Cherry Harissa & Aleppo Pepper Dukkah (gf,v,veo) 22

Roasted New Potatoes (gf,v,ve) 6

Beef Dripping Chips (gf) 6

Hispi Cabbage, Truffle Aioli, Potato & Thyme Crumb (gf,v,ve) 6

Seasonal Greens, Garlic & Herb Butter (gf,v,veo) 6

Fries (gf,v,ve) 6

Please see our board for Today's specials

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.